



### Cinnamon Waffle Maker SZW 1000 A1

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 **Cinnamon Waffle Maker**  
 Operating instructions



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Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Pass the manual on to whomsoever might acquire the appliance at a later date.

# Cinnamon Waffle Maker

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## Intended Use

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This appliance is intended for baking waffles for household use. It is not intended for the preparation of other foods nor for commercial or industrial purposes.

## Technical Data

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Voltage: 220-240 V ~ 50 Hz

Power consumption: 1000 W

## Items supplied

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- Cinnamon Waffle Maker
- Operating Instructions

## Description of the appliance

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- ① Control lamp (red / green)
- ② Hand grip
- ③ Browning regulator

## Safety instructions

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### **To avoid potentially fatal electric shocks:**

- Ensure that the appliance never comes into contact with water when the power plug is inserted into a mains power socket, especially if it is being used in the kitchen and close to the sink.

- Ensure that the power cable never becomes wet or damp during operation. Lay the cable such that it does not get clamped or otherwise damaged.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Always remove the plug from the power socket after use. Simply switching the appliance off is not sufficient, as it remains under power for as long as the plug is inserted into the power socket.
- Do not use an external timing switch or a separate remote control system to operate the appliance.

### **To avoid the risks of fire or injury:**

- Parts of the appliance will become hot during operation; you should hold the appliance only by the grip. The browning regulator can also become hot after a certain amount of operation – it is therefore best to wear oven mitts.
- Baked foods can burn! You should therefore NEVER locate the appliance close to or underneath inflammable objects, especially not under curtains or suspended cupboards.
- Never leave the appliance unattended when it is in use.
- This device is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the device is to be used. Children should be supervised to ensure that they do not play with the device.
- Very hot steam clouds can escape when opening the lid. It is thus best to wear oven mitts when opening the appliance.



Attention! Hot surfaces.

## Before taking into use

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Before taking the appliance into use check to ensure that the appliance, the plug and the power cable are in a serviceable condition and that all packaging materials have been removed.

1. Wipe the baking plates with a moist cloth.
2. Close the lid (without batter).
3. Insert the plug into a mains power socket. The red control lamp ❶ glows, indicating that the appliance is connected to mains power. The green operating lamp ❶ first glows when the appliance is sufficiently heated up.
4. Slide the browning regulator ❸ to level 5.

### ❶ **Note:**

On this first use the development of a light odour may occur, caused by production residues (a slight smoke development is also possible). This is normal and dissipates after a short time. Provide for sufficient ventilation. Open a window, for example.

5. Wait until the green control lamp ❶ glows. Then slide the browning regulator ❸ to level 1.
6. Remove the plug from the mains power socket.
7. Open the appliance by compressing the locking device on the hand grip ❷ and then lifting the lid upwards.
8. Leave the appliance open to cool down.
9. Thoroughly wipe the baking plates once more with a moist cloth.

The appliance is now ready for use.

## Baking waffles

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When you have prepared a pastry that is intended for cooking in the Cinnamon Waffle Machine:

1. Place the appliance on a flat and heat-resistant surface.
2. Lightly grease the baking plates with butter, margarine or oil that is suitable for baking.

### ⚠ **Important!:**

Take hold of the appliance only by the hand grip ❷. The other appliance parts will be very hot. Risk of Burns!

3. Heat the appliance up with the lid closed. To do this, insert the plug into a mains power socket and turn the browning regulator ❸ to the required position. We recommend level 4. The red control lamp ❶ indicates that the appliance is connected to the mains power supply and is heating up. As soon as the green control lamp ❶ glows the waffle iron is ready for baking.
4. Open the appliance by compressing the locking device on the hand grip ❷ and then lifting the lid upwards.
5. Shape the pastry into balls about the size of a cherry. Place a ball of pastry into each of the 8 waffle forms.

### ❶ **Important:**

The amount of pastry can vary depending on the consistency of the pastry! Increase the size of the pastry balls if the waffle forms were not filled completely after baking. Reduce the size of the pastry balls for the next waffles if pastry is squeezed out of the waffle iron during baking.

6. Close the lid and thereby spread the dough. Ensure that the locking device on the hand grip ❷ engages.

### **i Important:**

If the lid cannot be closed, the consistency of the pastry is too firm. In this case, wait for a short time. Once the pastry has become warmer, it will also be softer.

### **i Note:**

It can happen that, during the baking process, the green operating lamp ❶ goes out briefly and then lights up again. This indicates that the adjusted temperature had fallen, causing the appliance to automatically heat itself back up to the programmed temperature.

- The waffles are ready after about 2 minutes. You can determine the level of browning either by adjustment of the temperature regulator ❸ or by means of the baking time.

The given baking time is only a guide, because the baking time depends on, ...

... how the batter has been constituted.

... whether you prefer your waffles light or brown in colour.

... to which level the browning regulator ❸ is set.

7. Open the waffle iron to check if the waffles are sufficiently baked resp. brown. If the waffles are not yet ready, reclose the waffle iron and let them bake for a little longer.

### **i Note:**

When removing the waffles, be sure not to accidentally damage the coating of the baking surfaces. To avoid this, use only wooden or heat-resistant plastic implements.

8. Open the waffle iron and take the waffles out.

9. Divide the waffles immediately with a knife while they are still hot. Once the waffles cool, they will become hard and cannot be divided so easily.
10. After baking the last waffle, remove the plug from the mains power socket and allow the appliance to cool down, with the lid up.

## Cleaning and care

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### **⚠ To avoid life-threatening electric shocks:**

- Never open the appliance housing. There are no user-serviceable elements inside. When the housing is open, there is the risk of receiving a potentially fatal electrical shock.
- Before commencing with the cleaning of the appliance, remove the plug from the mains power socket and allow the appliance to cool down.
- Never submerge any parts of the appliance in water or other liquids! This would bring about the risk of a potentially fatal electric shock upon the next use of the appliance should moisture be present in the voltage conducting elements .

### **⚠ Important!**

Do not use detergents or solvents.

These could damage the surfaces. Residues from these detergents could be put into the next waffles and thus lead to personal harm!

- First of all, clean the baking surfaces with a dry paper towel to soak up any grease residue.
- Then clean all surfaces and the power cable with a lightly moistened cloth. Dry the appliance well before re-using it.

### In the case of stubborn residues:

- NEVER make use of hard objects. These could damage the coatings of the baking surfaces.
- It is better to lay a wet wash cloth on the encrusted residues in order to soften them.

## Storage

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Allow the appliance to cool down completely before putting it into storage.

Wind the power cable around the retainer at the base of the appliance.

Store the appliance at a dry location.

## Disposal

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**Do not dispose of the device in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility.

Observe the currently applicable regulations.

In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## Importer

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KOMPERNASS GMBH  
BURGSTRASSE 21  
44867 BOCHUM, GERMANY

[www.kompernass.com](http://www.kompernass.com)

## Warranty and Service

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You receive a 3-year warranty for this device as of the purchase date. This appliance has been manufactured with care and meticulously examined before delivery.

Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, not for transport damage, wearing parts or for damage to fragile components, e.g. switches or batteries. This product is for private use only and is not intended for commercial applications.

In the event of misuse and improper handling, use of force and interference not carried out by our authorized service branch, the warranty will become void. Your statutory rights are not restricted in any way by this warranty.

The warranty period is not extended by services carried out under warranty. This applies also to replaced and repaired parts. Damages and defects potentially present at the time of purchase must be reported immediately after unpacking or, at the latest, two days after the date of purchase. Repairs carried out after expiry of the warranty period are subject to payment.

### **DES UK LTD**

Tel.: 0871 5000 700 (£ 0.10 / minute)

e-mail: [support.uk@kompernass.com](mailto:support.uk@kompernass.com)

### **Kompernass Service Ireland**

Tel.: 1850 930 412 (0,082 EUR/Min.)

Standard call rates apply. Mobile operators may vary.

e-mail: [support.ie@kompernass.com](mailto:support.ie@kompernass.com)

## Tips

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- Mix all ingredients together uniformly, this will ensure a constant level of browning.
- Never lay crisply baked waffles on top of each other. This causes them to become soft quickly. To keep them crispy, lay them next to each other on a kitchen grill.

## Recipes

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### Cinnamon Waffles

125 g	Butter
ca. 200 g	Sugar
2	Eggs
65 g	ground Nuts
250 g	Flour
10 g	Cinnamon
1 Tbsp	Rum

1. Stir the softened butter, the eggs and sugar until foamy.
2. Then add the remaining ingredients.
3. Beat the mixture for approx. 2 - 3 minutes at the highest level with a hand mixer.
4. Allow the pastry to stand in the refrigerator for about 1 hour, so that it can then be shaped into small balls.

### Cinnamon-Marzipan Waffles

250 g	Butter
400 g	Sugar
400 g	Flour
80 g	Cinnamon
200 g	Marzipan paste

1. Stir the softened butter and sugar until foamy.
2. Gradually add the eggs.
3. Then add the flour, cinnamon and marzipan paste.
4. Beat the mixture for approx. 2 - 3 minutes at the highest level with a hand mixer.
5. Allow the pastry to stand in the refrigerator for about 1 hour, so that it can then be shaped into small balls.

### Cheese Biscuits

125 g	Flour
100 g	Butter
2	Eggs
250 ml	Water
1/2 Tsp.	Salt
subject to taste:	
50 g	Parmesan cheese or a small amount of Caraway

1. Let the butter melt in the warm water.
2. Add this cooled liquid to the flour.
3. Add the eggs and salt and then mix everything together.
4. Depending on your taste, you can now add the Parmesan cheese or the caraway.

Should the mixture be too firm, add a little more water.

Should the pastry be too soft, you can place it in the refrigerator for a short time until it is a little firmer.